

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/8/2015 **Business ID:** 119445FE
Business: FAMOUS DAVE'S

1320 VILLAGE WEST PARKWAY
 KANSAS CITY, KS 66111

Inspection: 77001502
Store ID:
Phone: 9133348646
Inspector: KDA77
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/08/15	12:30 PM	03:25 PM	2:55	0:05	3:00	0	
Total:			2:55	0:05	3:00	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Size Range 2. 5,000 - 10,000 sq feet
 Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 5 Priority foundation(Pf) Violations 4
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 6792
 Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.
 Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.
 Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.
 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p
 p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p
	5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	p
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
	8. Adequate handwashing facilities supplied and accessible.	..	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 10px;"> 6-301.14 <i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [No handwashing signage at handsink in female toilet room.]</i> </div>						
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p
	10. Food received at proper temperature.	p
	11. Food in good condition, safe and unadulterated.	p
	12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	p
	14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 10px;"> 4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Stored as clean on rack for clean equipment by smoker, over 30 pans with old date marking sticker residue and 3 pans with visible food debris on surface. Every pan inspector picked up was either soiled with food debris or had old date marking sticker residue on the surface, or both. On storage rack for clean plastic containers in kitchen area, 7 plastic containers with old date marking sticker residue on surface. On storage shelf above dish machine for clean equipment, 4 plastic containers with old date marking sticker residue on surface. One stack of single use plastic bowls with food debris on surface. (single use dishes were discarded, COS)]</i> </div>						
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
	16. Proper cooking time and temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
	17. Proper reheating procedures for hot holding.	p
	18. Proper cooling time and temperatures.	..	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes 3-501.14(A)(1) *P - Cooling PHF/TCS (Reach 70°F within the first 2 hours) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 2 hours from 57°C (135°F) to 21°C (70°F) [must cool from 135°F to 41°F in no more than 6 hours total]*
[When inspector entered the kitchen, a metal pot of soup was cooling in the basin of a food prep sink. During the inspection, ice was added to the food prep sink and the sticker for cooling was placed near the soup. According to the sticker, the soup reached 135F at 10:49A, and reached 70F at 12:40P. When the inspector took a temp at 1:15P, the soup was 76F. PIC stated perhaps their thermometer was in need of calibration.]

19. Proper hot holding temperatures.

p

This item has Notes. See Footnote 4 at end of questionnaire.

20. Proper cold holding temperatures.

.. p .. . p ..

This item has Notes. See Footnote 5 at end of questionnaire.

Fail Notes 3-501.16(A)(2) *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.*
[On server expo line, whipped butter at 50F, sour cream at 45F. Discussed time as control with PIC.
In reach in cooler on cookline, portioned out bags of cut leaf lettuce at 46F, 45F, 47F. Employee stated they had been made that morning and put in a deep metal third pan. Corrected on-Site, COS moved bags to metal pan to get single layer of bags.]

21. Proper date marking and disposition.

.. p .. .

Fail Notes 3-501.18(A)(3) *P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.*
[In walk in cooler, MOS garlic butter with 40% butter in mixture dated with a prep date of 7/4 and discard date of 7/11. Food dated over 7 days with prep date counted as day 1.]

22. Time as a public health control: procedures and record.

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Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. p .. .

Fail Notes 3-603.11(A) *Pf - Consumer Advisory for Raw or Undercooked Food (Disclosure and Reminder) - If an animal FOOD such as beef, EGGS, FISH, lamb, milk, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the LICENSEE shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.*
[On menu board in take out area, burgers are cooked to order. There is no disclosure statement or reminder on the large menu board on the wall.]

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical		Y	N	O	A	C	R
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| 25. Food additives: approved and properly used. | | .. | .. | .. | p | .. | .. |
| 26. Toxic substances properly identified, stored and used. | | .. | p | .. | .. | p | .. |

Fail Notes	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [2 working spray bottles of yellowish liquid with no label on bottle in back mop sink area. 1 working spray bottle of blue liquid with no label on bottle in back mop sink area. PIC stated they were degreaser and glass cleaner, respectively. COS labeled.]</i>
	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [On prep table top, bucket of sanitizer, per label stored next to cornbread baking pans. On counter top, dispenser of handsoap stored next to and touching metal pan of BBQ sauce. COS moved.]</i>
	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [On metal storage rack, box and one single can of chafing fuel stored over boxes of soda syrup and rolls of paper towels for use in paper towel dispensers. Bucket of sanitizer, per label stored on prep table over box of pan liners. COS moved]</i>

Conformance with Approved Procedures		Y	N	O	A	C	R
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|---|--|---|----|----|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | | p | .. | .. | .. | .. | .. |
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GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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| 28. Pasteurized eggs used where required. | | p | .. | .. | .. | .. | .. |
| 29. Water and ice from approved source. | | p | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | | .. | .. | .. | p | .. | .. |

Food Temperature Control		Y	N	O	A	C	R
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|--|--|----|----|----|----|----|----|
| 31. Proper cooling methods used; adequate equipment for temperature control. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 6 at end of questionnaire.</i> | | | | | | | |
| 32. Plant food properly cooked for hot holding. | | .. | .. | p | .. | .. | .. |
| 33. Approved thawing methods used. | | .. | .. | p | .. | .. | .. |
| 34. Thermometers provided and accurate. | | p | .. | .. | .. | .. | .. |

Food Identification		Y	N	O	A	C	R
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|--|--|---|----|----|----|----|----|
| 35. Food properly labeled; original container. | | p | .. | .. | .. | .. | .. |
|--|--|---|----|----|----|----|----|

Prevention of Food Contamination		Y	N	O	A	C	R
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|--|--|----|---|----|----|----|----|
| 36. Insects, rodents and animals not present. | | .. | p | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 7 at end of questionnaire.</i> | | | | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination			Y	N	O	A	C	R
<i>Fail Notes</i>	6-501.112	Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [Dead roaches throughout establishment. 5 dead roaches on cookline in corner of make table top and wall. 3 dead roaches behind reach in freezer. 7 dead roaches of various sizes in dry storage area by take out room. COS cleaned.]						
	37. Contamination prevented during food preparation, storage and display.		p
	38. Personal cleanliness.		p
	39. Wiping cloths: properly used and stored.		p
	40. Washing fruits and vegetables.		p
Proper Use of Utensils			Y	N	O	A	C	R
	41. In-use utensils: properly stored.		p
	42. Utensils, equipment and linens: properly stored, dried and handled.		p
	43. Single-use and single-service articles: properly used.		p
	44. Gloves used properly.		p
Utensils, Equipment and Vending			Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	p
<i>Fail Notes</i>	4-202.11(A)(2)	Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [One plastic lid on cookline covering chips with melted hole through lid. One plastic container in walk in cooler with cracked and missing corners. Lid discarded, (COS) container not COS]						
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		p
	46. Warewashing facilities: installed, maintained, and used; test strips.		p
<i>This item has Notes. See Footnote 8 at end of questionnaire.</i>								
	47. Non-food contact surfaces clean.		..	p
<i>Fail Notes</i>	4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Food debris buildup on side of hot hold unit on cookline.]						
Physical Facilities			Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.		p
	49. Plumbing installed; proper backflow devices.		..	p
<i>This item has Notes. See Footnote 9 at end of questionnaire.</i>								
<i>Fail Notes</i>	5-205.15(B)	Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Considerable amount of water leaking from pipe underneath the 3 vat sink in dish area.]						
	50. Sewage and waste water properly disposed.		p
	51. Toilet facilities: properly constructed, supplied and cleaned.		p
	52. Garbage and refuse properly disposed; facilities maintained.		p
	53. Physical facilities installed, maintained and clean.		..	p

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Physical Facilities

Y N O A C R

Fail Notes | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
[50 aged rodent droppings on floor of take out nook behind unused equipment. COS cleaned
.Food debris on walls on cookline, food debris buildup on warmer on expo line.]*

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

No paper towels in bar area. Paper towels are recommended as they are single use. Employees may reuse a cloth towel, which is not allowed.

Footnote 2

Notes:

Cooked sausage at 180F

Footnote 3

Notes:

Establishment has logs of cooling, but does not have a HACCP plan for cooling.

Footnote 4

Notes:

Hot holding
in steam table top, beans at 170F, chicken at 174F
in henny penny, mashed potatoes at 167F
ribs in hot hold unit at end of cookline at 146F,

Footnote 5

Notes:

Cold holding
in make table top, Made on Site coleslaw at 38F, potato salad at 41F
in reach in cooler, bagged cut leaf lettuce at 43F, broccoli at 42F,
dredge for onion rings at 40F, milk at 36F in reach in cooler underneath
burnt ends in reach in cooler at end of cookline at 42F
MOS coleslaw at 38F
in walk in cooler, cooked ribs at 39F, cooked brisket at 38F, cooked chicken wing at 38F

Footnote 6

Notes:

Discussed cooling methods with PIC and employee on cookline.

Footnote 7

Notes:

Contracted pest control comes weekly

Footnote 8

Notes:

Strips in place for quat. 200ppm quat in bar sink.

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Footnote 9

Notes:

Handsink in toilet room at 103F, handsink in kitchen at 104F

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/8/2015 **Business ID:** 119445FE
Business: FAMOUS DAVE'S

1320 VILLAGE WEST PARKWAY
KANSAS CITY, KS 66111

Inspection: 77001502
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Phone: 9133348646
Inspector: KDA77
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/18/15

Inspection Report Number 77001502

Inspection Report Date 07/08/15

Establishment Name FAMOUS DAVE'S

Physical Address 1320 VILLAGE WEST PARKWAY City KANSAS CITY
 Zip 66111

Additional Notes
and Instructions

Follow up to be conducted 7/18 or after.